



# Jackson Hole Catering

## Menu 2025-2026

### Hors d'Oeuvres

- **Mini Elk Wellington** – Wild mushroom duxelles, flaky pastry, red wine demi-glace
- **Seared Scallops on the Shell** – Lemon tarragon essence, huckleberry gastrique
- **Caramelized Onion & Smoked Blue Cheese Tartlets** – Honey drizzle
- **Mini Lobster Rolls** – Tarragon lemon aioli, toasted brioche bun
- **Charred Steak & Lobster Bites** – Garlic butter finish
- **Grilled Asparagus Cigarillos** – Wrapped in prosciutto & brie
- **Honey Goat Cheese & Pistachio-Filled Dates** – Wrapped in prosciutto
- **Smoked Trout Crostini** – Lemon-dill crème fraîche, caviar
- **Miniature Wagyu Sliders** – Rosemary brioche, caramelized onions, creamy gorgonzola
- **Huckleberry-Glazed Venison Skewers** – With juniper berry reduction
- **Roasted Fingerling Potatoes** – Crème fraîche, chives, caviar
- **Crispy Bacon-Wrapped Pheasant Bites** – Cherry port glaze
- **Citrus Marinated Shrimp** – Grilled with lime zest, orange, and fresh herbs, citrus salad.
- **Watermelon & Feta Bites** – With honey-lime drizzle and mint

- **Heirloom Tomato & Burrata Toasts** – Basil, aged balsamic, sea salt

## Salads

**Huckleberry & Baby Kale Salad** – Candied pecans, goat cheese, citrus vinaigrette

**Smoked Trout Caesar** – Grilled romaine, parmesan crisps, house-made dressing

**Arugula & Grilled Peach Salad** – Toasted pine nuts, burrata, white balsamic glaze

**Heirloom Tomato & Burrata Mosaic** – A stunning arrangement of peak-season heirloom tomatoes, creamy burrata, micro basil, and crisp sea salt, finished with aged balsamic pearls, cold-pressed olive oil, and a delicate drizzle of mountain honey.

**Brussels Sprout & Apple Salad** – Candied walnuts, manchego cheese, honey mustard vinaigrette

**Mountain Beet & Wild Greens Salad** – Roasted golden & red beets, hazelnuts, citrus vinaigrette

**Foraged Berry & Wild Greens Salad** – Blackberry, blueberry, strawberry, toasted candied nuts, huckleberry vinaigrette

**Fig & Endive Salad** – Toasted pistachios, crumbled blue cheese, honey-balsamic dressing

**Harvest Grain & Herb Salad** – Farro, baby greens, roasted squash, dried cherries, cider vinaigrette

## Accompaniments

**Charred Brussels Sprouts & Pancetta** – Tossed in a balsamic glaze with crispy shallots

**Maple-Glazed Baby Carrots** – Slow-roasted with sea salt and thyme

**Fire-Roasted Summer Squash Medley** – Zucchini, yellow squash, and delicata with rosemary butter

**Sautéed Green Beans & Toasted Hazelnuts** – Finished with lemon zest and flaked sea salt

**Grilled Broccolini with Lemon & Garlic** – Lightly charred and drizzled with olive oil

**Whipped Potatoes** – Creamy Yukon Gold potatoes with crème fraîche and chives

**Rosemary & Sea Salt Roasted Fingerling Potatoes** – Crispy on the outside, tender inside

**Wild Rice & Caramelized Shallots** – Tossed with dried cherries and fresh thyme

**Aged Cheddar & Smoked Bacon Scalloped Potatoes** – Baked to perfection with a crispy top

**Parmesan Herb Polenta Cakes** – Crisped golden and served with sage brown butter

## **Steak & Game**

- **Grilled Filet Mignon** – Finished with crispy onions and a peppercorn mustard sauce
- **Glazed Elk Tenderloin** – With a huckleberry reduction and wild mushroom demi-glace (+\$25)
- **Juniper-Crusted Bison Ribeye** – Black currant port sauce, crispy leeks (+\$25)
- **Slow-Braised Short Ribs** – Caramelized cipollini onions and a Wyoming whiskey glaze with horseradish cream
- **Cherry-Smoked Venison Loin** – Roasted with rosemary and a red wine reduction

## **Poultry**

- **Rosemary Garlic Grilled Chicken** – Finished with a lemon butter sauce
- **Wild Mushroom Chicken** – Pan-seared and finished with a marsala wine sauce
- **Buttermilk-Brined Fried Chicken** – Drizzled with Wyoming truffle honey
- **Smoked Apple Cider Chicken Breast** – Served with roasted apples and sage-infused jus
- **Herb-Roasted Chicken** – With crispy skin and a roasted garlic thyme jus

- **Charred Citrus & Herb Chicken** – Marinated in orange, lemon, and rosemary, finished with a smoked honey glaze

## Pork & Lamb

- **Applewood-Smoked Pork Tenderloin** – With blackberry jalapeño glaze
- **Slow-Roasted Herb-Crusted Pork Loin** – Finished with a cider reduction and caramelized onions
- **Rosemary & Garlic-Crusted Lamb Chops** – With a zinfandel rosemary reduction (+\$10)
- **Spice-Rubbed Baby Back Ribs** – Slow-smoked and finished with a charred peach bourbon BBQ sauce
- **Braised Lamb Shank** – Slow-braised with Wyoming whiskey and wild thyme, served with a savory jus

## Seafood

- **Northwest Cedar-Plank Salmon** – With smoked lemon, garlic butter, and fresh herbs
- **Pan-Seared Halibut** – Topped with crispy shallots and finished with a lemon caper butter sauce
- **Grilled Trout with Herb Butter** – Served with charred lemon and fresh thyme
- **Pan-Seared Steelhead Trout** – With a citrus fennel slaw and lemon-thyme vinaigrette
- **Dungeness Crab Cakes** – Served with a Meyer lemon aioli and micro greens
- **Seared Diver Scallops** – With a brown butter sage sauce and crispy pancetta

## Vegetarian (Refined & Balanced)

- **Smoked Eggplant & Heirloom Tomato Lasagna** – Layered with house-made basil cashew cream
- **Parmesan-Crusted Cauliflower Steak** – Served with a spiced romesco sauce and toasted almonds
- **Stuffed Acorn Squash** – Filled with quinoa, dried cherries, pecans, and a maple-cider glaze
- **Sweet Potato & Sage Gnocchi** – Tossed in a brown butter sauce and topped with crispy sage & toasted hazelnuts
- **Grilled Portobello Mushroom “Steak”** – Finished with a charred scallion chimichurri
- **Charred Broccolini & White Bean Cassoulet** – Slow-cooked with roasted

garlic and herbed breadcrumbs

## Jackson Hole-Inspired Stations

### ❖ The Grand Teton Carving Station

A selection of **slow-roasted meats**, hand-carved to order and served with artisanal sauces and fresh accompaniments.

#### Choice of Two:

- **Wyoming Whiskey-Glazed Prime Rib** – With horseradish cream and au jus
- **Smoked Elk Tenderloin** – Served with huckleberry demi-glace (+25)
- **Herb-Crusted Bison Striploin** – Finished with a black currant reduction (+\$25)
- **Brown Sugar & Cider Glazed Pork Loin** – With caramelized onions and grain mustard

### ❖ The Wild Game Slider Bar

Mini gourmet sliders inspired by the flavors of Jackson Hole, served with rustic brioche buns and hand-cut kettle chips.

#### Choice of Three:

- **Buffalo & Smoked Cheddar** – With caramelized onions and huckleberry aioli
- **Elk & Wild Mushroom** – With rosemary aioli and crispy shallots
- **Smoked Duck & Fig Jam** – With arugula and black pepper goat cheese
- **Peach Chipotle Pulled Pork** – With jalapeño slaw and honey mustard
- **Grilled Portobello & Roasted Red Pepper** – With herb goat cheese (Vegetarian)

### ❖ The Cowboy Campfire Cookout

A rustic **interactive grill station** featuring classic **Western-style cast iron cooking**.

#### Choice of Three:

- **Cast Iron-Seared Trout** – With lemon herb butter and charred lemon
- **Wyoming Whiskey-Glazed Chicken** – With crispy sage and apple chutney
- **Spice-Rubbed Tomahawk Steaks** – Carved to order and finished with smoked sea salt (+\$\$\$ market Price )

- **Grilled Bison Sausage** – With caramelized onions and stone-ground mustard
- **Grilled Seasonal Vegetables** – With charred scallion chimichurri

#### ❖ The Homestead Potato & Fry Bar

A nod to **hearty, mountain-style comfort food**, featuring an array of **rustic potatoes with gourmet toppings**.

**Options Include:**

- **Loaded Baked Idaho Potatoes** – With Wyoming cheddar, sour cream, and smoked bacon
- **Sweet Potato Wedges** – With maple butter and spiced pecans
- **Purple Peruvian Fingerlings** – Tossed in rosemary and sea salt
- **Yukon Gold Whipped Potatoes** – With chive butter and black pepper

#### ❖ The Jackson Hole Wild Berry & Dessert Station

A **rustic yet refined** dessert station featuring **local berries, baked goods, and classic Western-inspired sweets**.

**Options Include:**

- **Huckleberry Hand Pies** – With cinnamon sugar crust
- **Cast Iron Skillet Peach Crisp** – Served warm with bourbon caramel
- **Mini Molten Chocolate Cakes** – With smoked sea salt and vanilla bean whipped cream
- **Rustic Wild Berry Shortcakes** – With honey-sweetened cream
- **Bourbon Bread Pudding** – With golden raisins and vanilla anglaise

## Mini-Desserts

**Salted Caramel Apple Galette** – A rustic free-form tart with cinnamon-spiced apples and a drizzle of salted caramel.

**Rustic Wild Berry Shortcakes** – Buttermilk biscuits layered with fresh wild berries and honey-sweetened whipped cream.

**Huckleberry Cheesecake** – Creamy cheesecake swirled with wild huckleberries on a

graham cracker crust.

**Mini Molten S'mores Chocolate Cakes** – Rich dark chocolate cakes with a gooey center, topped with toasted homemade marshmallow.

**Rocky Mountain Chocolate Tart** – Dark chocolate ganache in a buttery tart shell, topped with almond brittle.

**Wyoming Whiskey Chocolate Mousse** – Decadent dark chocolate mousse infused with Wyoming whiskey, topped with espresso whipped cream.

### **Wyoming Wedding Cake Flavor Menu**

#### **Fruit-Infused Wedding Cakes**

- **Wild Huckleberry & Vanilla Bean** – Light vanilla bean cake layered with wild huckleberry compote and huckleberry buttercream.
- **Rustic Mountain Berry Cake** – Vanilla cake filled with fresh seasonal berries and whipped cream, finished with vanilla buttercream.
- **Salted Caramel Apple Spice** – Spiced apple cake with brown sugar cream cheese filling and a salted caramel drizzle, finished with regular buttercream.
- **Wyoming Peach & Bourbon Cake** – Fresh peach cake soaked in bourbon syrup, filled with peach mousse, and finished with vanilla buttercream.

#### **Chocolate & Decadent Flavors**

- **Wyoming Whiskey & Dark Chocolate Cake** – Rich chocolate cake infused with Wyoming whiskey, filled with espresso buttercream and chocolate buttercream.
- **Rocky Mountain S'mores Cake** – Chocolate cake filled with rich chocolate ganache and toasted marshmallow filling, finished with smoked chocolate buttercream.
- **Chocolate Huckleberry Ganache Cake** – Dark chocolate cake layered with huckleberry buttercream and chocolate buttercream.

#### **Honey & Classic Flavors**

- **Honey Lavender Cake** – Delicate honey cake infused with lavender, layered with honey buttercream.
- **Vanilla Bourbon Butter Cake** – Classic vanilla butter cake soaked in bourbon syrup and filled with bourbon mousse, finished with vanilla buttercream.

### Light & Floral Wedding Cakes

- **Lemon Elderflower Cake** – Light lemon sponge with elderflower buttercream and a touch of lemon curd.
- **Wyoming Wildflower Honey Cake** – Moist vanilla cake infused with wildflower honey and finished with honey buttercream.

**Please visit our other menu for more options!**

**[Contessa 25-26](#)**



